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DAH CHONG HONG, LTD
Service hotline: 3193-9888

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Shop B, G/F, China Evergrande Centre, 38 Gloucester Road,
Wanchai, Hong Kong
Tel: 2804-2328
Whatsapp: 3193-9801

2 YEAR WARRANTY

Electrolux

Making every day taste better

Built-in Kitchen Appliances 2022

For more information, please visit
www.electrolux.com.hk

ElectroUK 10/21/2k

Swedish thinking.
Better living.

For better living. Designed in Sweden.

We are Electrolux. Born in Sweden, in 1919. For over 100 years our innovation has made everyday living easier.

Now we're looking forwards, and aiming even higher. We're a forward thinking brand for people who want to live a richer, more effortless and sustainable life.

We assist those who like to create more. We serve those who ask for the most. Delivering excellence for the most demanding chefs and hotels equips us to really deliver for people in their homes. Well thought through appliances and services for high quality experiences.

The finest salmon, kept fresher and steamed juicier. The softest silk shirt, washed with greatest care, worn with joy. Breathing easier knowing that the kids are breathing healthier at home. Everything working for you and everything working together.

Because we know how much home life matters.

Home is the stage for much of life's drama. So we don't just help people cook, clean and be comfortable.

We design to help people live better, every day.

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Always at the forefront of change, we choose materials and finishes based on their function, quality and minimal environmental impact, which is why for thirteen consecutive years Electrolux has been named Industry Leader* in the Dow Jones Sustainability World Index and has been recognised with the Silver Class Sustainability Award; given to only 5% of the top performing companies within each industry.

MEMBER OF Dow Jones Sustainability Indices In Collaboration with RobecoSAM

RobecoSAM Sustainability Award Silver Class 2020

* Household Durables category, 2006-2019

Making cooking experiences more enjoyable and sustainable

We believe that few things in life are better than enjoying a home cooked meal with loved ones. That's why we are committed to creating new ways and tools making it possible for you to eat tastier, healthier and more sustainably, together with family and friends.

A rich history of partnership with professional chefs has given us an expertise we place into our kitchen products so that you can get the most out of your kitchen.

Fridges that keep your ingredients fresh for longer. Hobs that not only know the exact temperature to cook at, but also work in harmony with a silent hood. A dishwasher that lifts the lower basket to a higher level making loading and unloading convenient. And ovens that add the right amount of steam to make your dishes juicier, crispier and tastier.

Beyond the creation of better taste experiences, we are determined to do everything we can for the health of our planet. By sharing new technologies and techniques that are both sustainable and innovative we offer a commitment to taste that makes no compromise. Simultaneously helping you to create delicious dishes that are better for you and the world we live in.

A more modern and mindful way to eat.

A century of professional expertise, in your kitchen

For generations of professional chefs, Electrolux has been the supplier of choice, so it's no surprise to learn that our appliances are used in almost half of the Michelin-starred restaurants across Europe.

Our professional connection provides a unique insight into the requirements and preferences of some of the most demanding kitchens in the world, which in turn influences the development of our domestic kitchen appliances.

The result? Timeless and intuitive kitchen appliances enabling you to taste and experience more with food at home.

Effortless, enriching and intuitive, to every last touch

Our Swedish approach to human-centric, intuitive design, means that every interaction with an Electrolux appliance of the new UltimateTaste kitchen range has been created to be effortless and enriching, allowing you to taste and experience more with food.

Always at the forefront of change, we choose materials and finishes based on their function, quality and minimal environment impact.

Our Scandinavian design make experiences more human and memorable, timeless yet experimental. We take great care to design solutions supporting the everyday home life of our consumers, allowing them to do more with their loved ones and in a sustainable manner.

Introducing the UltimateTaste kitchen range

In Sweden, we design products so intuitive you don't have to think. You can just enjoy.

Enjoy cooking.
Enjoy great tasting food.
Enjoy a sustainable lifestyle.

Our fridges provide the ideal environment to keep your food at its best for longer, reducing food waste. Our hoods work silently above hobs that know the ideal temperature for your recipe. Our ovens know when to add the right amount of steam to make cooking time shorter and every meal nutritious. And our dishwashers have a liftable basket so you can easily load and unload, with features that gently guide you towards the most eco-friendly cycle.

That's intuitive, sustainable eating.

Swedish thinking. Better living.

Ovens

The kitchen essential for tastier dishes

Steam ovens? We invented them

It's a simple idea that professional chefs have used for decades: just add steam to the way you normally cook. By adding steam to the heat in your oven, you can keep food moist and prevent dishes from drying out. You can cook faster, too. Heat is transferred more quickly to the food, penetrating deep down rapidly and evenly.

Sous-vide
A method of cooking in vacuum sealed plastic pouches at low temperatures. Flavours are sealed in, whilst nutrients and vitamins are preserved throughout cooking.

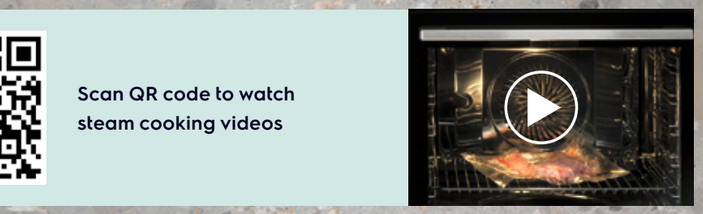
Full steam (100%)
For steaming vegetables, side dishes or fish.

High steam (80%)
Suitable for stewing.

Medium steam (50%)
For gentle crisping.

Low steam (25%)
Suitable for baking, roasting or cooking meat, poultry, oven dishes and casseroles.

Scan QR code to watch steam cooking videos



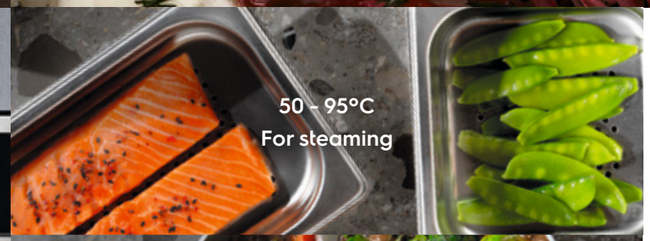
Steamify®, your steam assistant

The Steamify® function makes creating delicious dishes even easier. Enter the cooking temperature that you would usually use and the oven automatically adjusts settings, meaning your food is steamed to perfection.

STEAMIFY

Bring out the full taste of food with steam

Our range of ovens with steam functionality ensure the right combination of humidity and heat to bring out the fullest tastes and textures every time you cook.



How does the Steamify® function work?
Once you have chosen the steam cooking mode, simply use the touch interface to adjust your cooking temperature within 5°C intervals.

As you adjust the temperature, Steamify® will advise the cooking method that your selection is ideal for, whilst automatically adjusting the steam settings.

50 - 95°C	Steam for steaming
100 - 125°C	Steam for stewing
130 - 145°C	Steam for gentle crisping
150 - 230°C	Steam for baking and roasting

At any time, you can press the information button to display more information and details of what can be cooked within each temperature range.

Scan QR code to watch Steamify® videos

Seal in exceptional flavour with Sous-vide

Ever wondered how top restaurants create such pure, powerful flavours? Now you can use the same technique at home that gives professional kitchens their advantage – Sous-vide.

Taste buds at the ready
The most chickeny chicken, the beefiest steak... Imagine dishes with a flavour so clear, so pure, so powerful that it's like tasting them for the very first time. Food so delicious, your guests could think they're eating in a first class restaurant.

The secret is Sous-vide
It's long used by the very best Michelin-starred restaurants to achieve superb results consistently for the fussiest diners. With 100 years of experience working with professional chefs, Electrolux brings that experience to your kitchen.

Seal, steam and savour
With Sous-vide cooking, ingredients are vacuum-sealed with a few herbs and flavourings in a vacuum bag, then steam-cooked. With no air to get in the way, the special chemistry between flavours is maximised. Steamed at low temperature, the result is incredibly tender too. And once cooking is underway, you can relax and enjoy entertaining your guests, safe in the knowledge you'll astonish them with an amazing dish.

Sous-vide also gives you real flexibility and convenience as you can prepare gourmet and delicious meals in advance, then vacuum seal and store them in the fridge or freezer.

Sous-vide in four simple steps

01 Clean, chop and season your ingredients

02 Seal in all the flavours in the vacuum bag

03 Place in your steam oven, select Sous-vide cooking function and sit back

04 Serve up a tender, intensely-flavoured taste revelation

SteamBake

Add steam into the oven , creating the ideal conditions for bakery-style results

Food Sensor

The Food Sensor allows you to precisely monitor the cooking process and achieve the perfect results according to your personal taste

AirFry

The mesh design of the AirFry tray allows super-heated air to crisp the surface of food to deliver that delightful fried taste and texture, without the need for oil

Even cooking

Unlike standard ovens, the advanced fan technology ensures that every part of your dish is getting exactly the heat it needs. Evenly. Consistently. Wherever it's placed. Whether it's one dish or several. No more turning dishes halfway through cooking. Just the results that meet your expectations. Every time.

Pyrolytic Cleaning

Convert food residue into ash that you can easily remove with a paper towel

Catalytic Cleaning

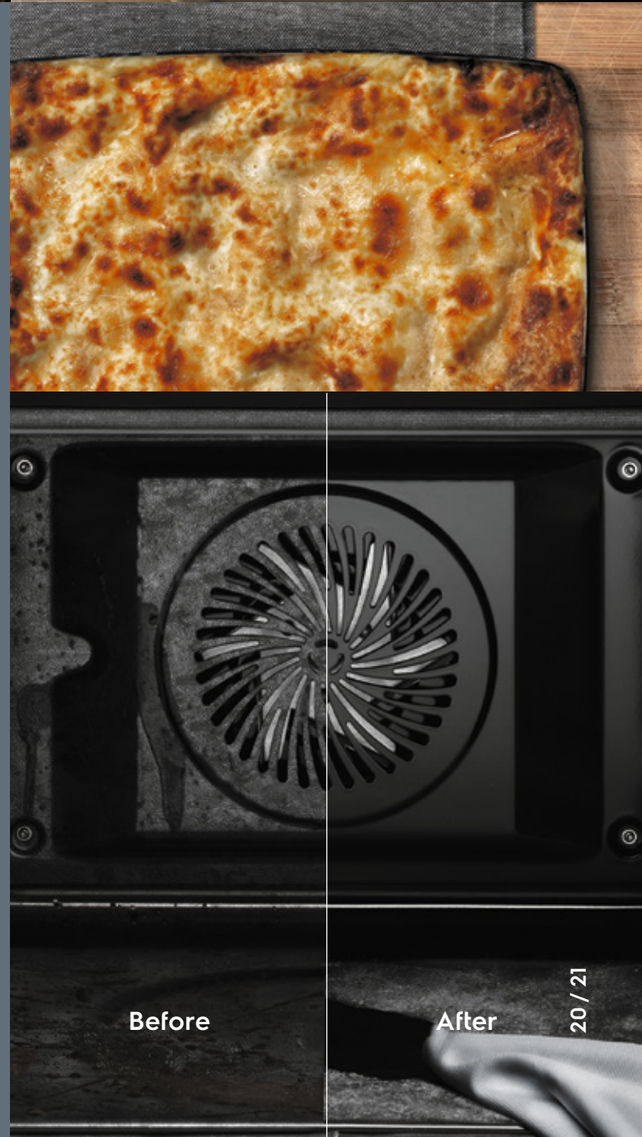
This self-cleaning technology automatically activates when the temperature reaches 250°C and removes cooking residue

Aqua Clean

Keep your oven naturally clean with steam, created by humidity inside the oven

Fast heat up

Our Fast heat up function makes sure the oven is ready when you are. With a shorter pre-heating time compared to conventional heating, you can turn those spare moments into more memorable meals



60cm SousVide SteamPro Oven

KOAAS31X
HK$42,800

Features

- 8 Steam modes + 16 cooking functions
- Steamify® - Your steam assistant
- SousVide - Cooking in a vacuum-sealed bag using precise temperature
- Food Sensor - Monitors core temperatures
- 260 Assisted cooking programs
- Steam cleaning - 2 levels
- TFT Touch control display
- Quadruple glazed VelvetClosing® door
- Country of origin: Germany

Tech info:

Built-in:
590 x 560 x 550 mm (HxWxD)

Dimensions:
594 x 569 x 567 mm (HxWxD)

Capacity: 70L

Optional accessory: KBV4X

45cm SousVide SteamPro Oven

KVAAS21WX
HK$36,800

Features

- 8 Steam modes + 16 cooking functions
- Steamify® - Your steam assistant
- SousVide - Cooking in a vacuum-sealed bag using precise temperature
- Food Sensor - Monitors core temperatures
- 260 Assisted cooking programs
- Steam cleaning - 2 levels
- TFT Touch control display
- Quadruple glazed VelvetClosing® door
- Country of origin: Poland

Tech info:

Built-in:
450 x 560 x 550 mm (HxWxD)

Dimensions:
455 x 595 x 567 mm (HxWxD)

Capacity: 43L

Optional accessory: KBV4X

60cm SteamBoost Oven

KOBAS31X
HK$33,800

Features

- 6 Steam modes + 15 cooking functions
- Steamify® - Your steam assistant
- SteamBoost - 3 levels of steam to deliver the best result
- Food Sensor - Monitors core temperatures
- 230 Assisted cooking programs
- Steam cleaning - 2 levels
- TFT Touch control display
- Triple glazed VelvetClosing® door
- Country of origin: Germany

Tech info:

Built-in:
590 x 560 x 550 mm (HxWxD)

Dimensions:
594 x 569 x 567 mm (HxWxD)

Capacity: 70L

45cm SteamBoost Oven

KVBAS21WX
HK$29,800

Features

- 6 Steam modes + 15 cooking functions
- Steamify® - Your steam assistant
- SteamBoost - 3 levels of steam to deliver the best result
- Food Sensor - Monitors core temperatures
- 230 Assisted cooking programs
- Steam cleaning - 2 levels
- TFT Touch control display
- Quadruple glazed VelvetClosing® door
- Country of origin: Poland

Tech info:

Built-in:
450 x 560 x 550 mm (HxWxD)

Dimensions:
455 x 595 x 567 mm (HxWxD)

Capacity: 43L

60cm SteamRoast Pyrolytic Oven

KOCBP21XA
HK$19,800

Features
- 4 Steam modes + 15 cooking functions
- SteamRoast - Combines steam and trandional heat
- Food Sensor - Monitors core temperatures
- 88 Recipes/ automatic programmes
- Pyrolytic cleaning
- LCD Touch control display
- Triple glazed VelvetClosing® door
- Country of origin: Italy

Tech info:
Built-in:
590 x 560 x 550 mm (HxWxD)
Dimensions:
594 x 595 x 569 mm (HxWxD)
Capacity: 72 L

60cm SteamBake Oven

KODGH70TXA
HK$12,800

Features
- PlusSteam + 8 cooking functions
- SteamBake - Create bakery-style by adding steam with a push of a button
- AquaClean - Easy Cleaning with steam
- LED timer display
- Double glazed VelvetClosing® door
- Country of origin: Italy

Tech info:
Built-in:
590 x 560 x 550 mm (HxWxD)
Dimensions:
594 x 595 x 569 mm (HxWxD)
Capacity: 72 L

60cm SteamBake Pyrolytic Oven

KODDP71XA
HK$16,800

Features
- PlusSteam + 9 cooking functions
- SteamBake - Create bakery-style by adding steam with a push of a button
- Fast heat up - Save up to 40% of the time for heating up
- Food Sensor - Monitors core temperatures
- Pyrolytic cleaning
- LED Timer display with touch fields
- Triple glazed VelvetClosing® door
- Country of origin: Italy

Tech info:
Built-in:
590 x 560 x 550 mm (HxWxD)
Dimensions:
594 x 595 x 569 mm (HxWxD)
Capacity: 72 L

60cm AirFry Oven

KOMGH60TXA
HK$12,800

Features
- 9 Cooking functions
- AirFry - Super-heated air for a fried taste without oil
- AquaClean - Easy Cleaning with steam
- LED timer display
- Double glazed VelvetClosing® door
- Country of origin: Italy

Tech info:
Built-in:
590 x 560 x 550 mm (HxWxD)
Dimensions:
594 x 595 x 569 mm (HxWxD)
Capacity: 72 L

60cm SteamBake Catalytic Oven

KODEC75X
HK$14,800

Features
- PlusSteam + 8 cooking functions
- SteamBake - Create bakery-style by adding steam with a push of a button
- Food Sensor - Monitors core temperatures
- Catalytic cleaning
- LED Timer display with touch fields
- Triple glazed VelvetClosing® door
- Country of origin: Germany

Tech info:
Built-in:
590 x 560 x 550 mm (HxWxD)
Dimensions:
594 x 595 x 569 mm (HxWxD)
Capacity: 71 L

60cm MultiFunction Oven

KOHGH00XA
HK$11,800

Features
- 9 Cooking functions
- AquaClean - Easy Cleaning with steam
- LED timer display
- Double glazed door
- Country of origin: Italy

Tech info:
Built-in:
600 x 560 x 550 mm (HxWxD)
Dimensions:
594 x 595 x 569 mm (HxWxD)
Capacity: 72 L

CombiSteam Ovens

Models	KOAAS31X	KOBAS31X	KVAAS21WX	KVBAS21WX
	60cm SousVide & CombiSteam	60cm CombiSteam	45cm SousVide & CombiSteam	45cm CombiSteam
Oven Features				
Steamify	o	o	o	o
Assist Cooking Programs	260	230	260	230
Digital Display	TFT	TFT	TFT	TFT
Touch Control	o	o	o	o
Oven Door (Q=quadruple, T=triple, D=double)	Q	T	Q	Q
Interior Lights (Position)	Top & side	Top & side	Top & side	Top & side
Cleaning				
Steam Cleaning	2 levels	2 levels	2 levels	2 levels
Cleaning Reminder	o	o	o	o
Drying Function	o	o	o	o
Diamond Glazed Enamel Interior	o	o	o	o
Removable Inner Door Glasses	o	o	o	o
Equipment Supplied				
Food Sensor	o	o	o	o
Telescopic Runners	o	o	o	o
Grid Runners	o	o	o	o
Grill/meat Pan	o	o	o	o
Baking Tray	o	o	o	o
Wire Shelf	o	o	o	o
Steam Set	o	o	o	o
Safety Functions				
Childlock	o	o	o	o
Residual Heat Indication	o	o	o	o
Automatic Switch Off	o	o	o	o
Energy Information				
Oven Temperature Range (°C)	30-230	30-230	30-230	30-230
Energy Class	A++	A++	A++	A++
Electrical Connection				
Connected Load (kW)	3.5	3.5	3	3
Fuse Rating (A)	20	20	20	20
Oven/grill Power (max) (kW)	3.5/2.3	3.5/2.3	3/1.9	3/1.9
Appliance Specification				
Volume (usage) Litres	70	70	43	43
Height (mm)	594	594	455	455
Width (mm)	595	595	595	595
Depth (mm)	567	567	567	567
Net weight (kg)	40.5	40.5	35.8	35.8
Aperture Dimensions				
Height (mm)	590	590	450	450
Width (mm)	560	560	560	560
Depth (mm)	550	550	550	550
Country Of Origin	Germany	Germany	Poland	Poland

Single Ovens

Model	KOCBP21XA	KODDP71XA	KODEC75X	KODGH70TXA	KOMGH60TXA	KOHGH00XA
	60cm SteamRoast Pyrolytic Oven	60cm SteamBake Pyrolytic Oven	60cm SteamBake Catalytic Oven	60cm SteamBake Oven	60cm AirFry Oven	60cm Multifunction Oven
Steam Heating Functions						
Humidity Low	o	-	-	-	-	-
Steam Regenerating	o	-	-	-	-	-
Bread Baking	o	-	-	-	-	-
Dough Proving	o	-	-	-	-	-
Plus Steam	-	o	o	o	-	-
Oven Features						
Water Drawer	o	-	-	-	-	-
Recipes/Automatic Programmes	88	-	-	-	-	-
Display	LCD	LED	LED	LED	LED	LED
Control	Touch	Touch + Rotary	Touch + Rotary	Rotary	Rotary	Rotary
Oven Door (Q=quadruple, T=triple, D=double)	T	T	T	D	D	D
Interior Lights (Position)	Back	Back	Top	Back	Back	Back
Cleaning						
Cleaning Mode	Pyrolytic	Pyrolytic	Catalytic	Aqua Clean	Aqua Clean	Aqua Clean
Cleaning Reminder	o	o	-	-	-	-
Diamond Glazed Enamel Interior	o	o	Bottom	o	o	o
Removable Inner Door Glasses	o	o	o	o	o	o
Equipment Supplied						
Food Sensor	o	o	o	-	-	-
Telescopic Runners	-	o	o	o	-	-
Grid Runners	o	o	o	o	o	o
Grill/Roasting/Dripping pan	o	o	o	o	o	o
Baking Tray	o	o	o	o	-	-
Wire Shelf	2	o	o	o	o	o
AirFry Tray	-	-	-	-	o	-
Safety Functions						
Childlock	o	o	-	-	-	-
Residual Heat Indication	o	o	-	-	-	-
Automatic Switch Off	o	o	o	o	o	o
Energy Information						
Oven Temperature Range (°C)	30-300	30-300	50-275	50-275	50-275	50-275
EU Energy Class	A+	A+	A+	A	A	A
Electrical Connection						
Connected Load (kW)	3.38	3.49	3.5	2.98	2.79	2.79
Fuse Rating (A)	20	20	20	13	13	13
Oven/grill Power (max) (kW)	3.28/2.3	3.49/2.3	3.5/2.95	2.98/2.7	2.79/2.7	2.79/2.7
Appliance Specification						
Volume (usage) Litres	72	72	71	72	72	72
Height (mm)	594	594	594	594	594	594
Width (mm)	595	595	595	595	595	595
Depth (mm)	569	569	569	569	569	569
Net weight (kg)	34.9	33.8	34	30.5	30	30
Aperture Dimensions						
Height (mm)	590	590	590	590	590	590
Width (mm)	560	560	560	560	560	560
Depth (mm)	550	550	550	550	550	550
Country Of Origin	Italy	Italy	Germany	Italy	Italy	Italy

Vacuum Sealer Drawer

KBV4X
HK$32,800

Features

- 3 programs: Vacuum, Sealing, Marinate/ Infusion
- 4 vacuum levels available
- 3 sealing time setting for different bag thickness
- Sous-vide cooking: Lock in moisture and enhances flavours
- Marinate the food in less than 10 minutes to seal in
- Preservation: Remove air, keeping ingredients fresh for longer.
- Touch control user interface
- Provided with SousVide cooking bags
- Country of origin: Italy

Tech info:

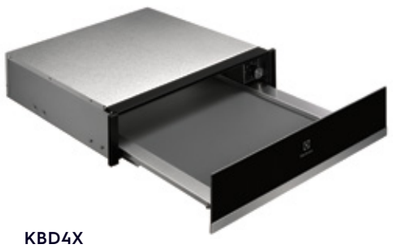
Built-in:
139 x 560 x 550 mm (HxWxD)

Dimensions:
133 x 595 x 531 mm (HxWxD)

Vacuum-sealing ingredients removes the air, which holds in moisture and intensifies flavours. Your food retains its texture, taste and even Nutrients

Keep dishes warm, reheat meals and heat plates. Meaning you can focus on your guests, knowing that another delicious dinner is taken care of

Warming Drawer



KBD4X
HK$8,800

Features

- Keep warm from 30 - 80°C
- Warming functions: Crockery warming, Defrost, Food Warming, Proving Dough
- Load capacity for maximum 6 persons serving
- Keep dishes warm and heat plate to serve.
- Defrost food carefully, preserving taste and texture
- Gentle heat and prove the dough
- Timer display, control time precisely
- Anti-frigerprint stainless steel finishing
- Country of origin: Italy

Tech info:

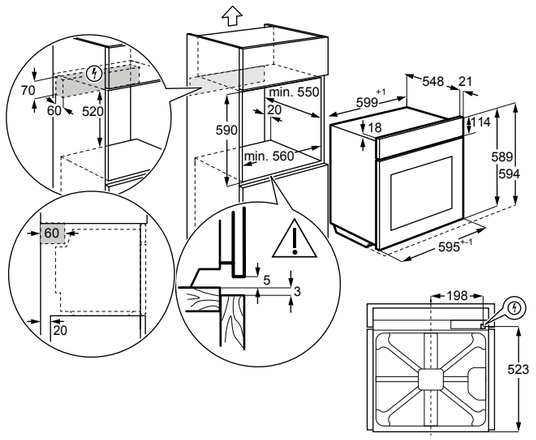
Built-in:
139 x 560 x 550 mm (HxWxD)

Dimensions:
133 x 595 x 551 mm (HxWxD)

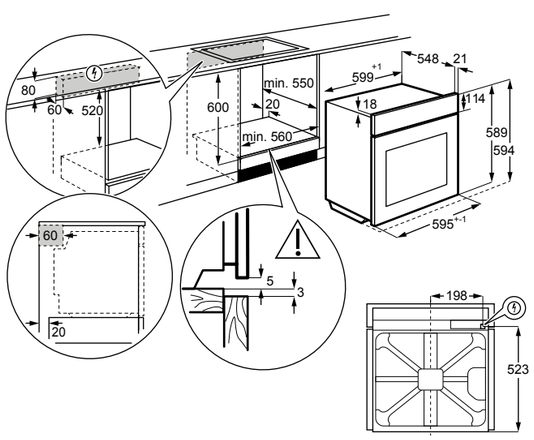
60cm Ovens

KOAAS31X/ KOBAS31X/ KOCBP21X/ KODDP71XA/ KODEC75X/ KODGH70XA/ KOMGH60TXA/ KOHGH00XA

Wall Mount



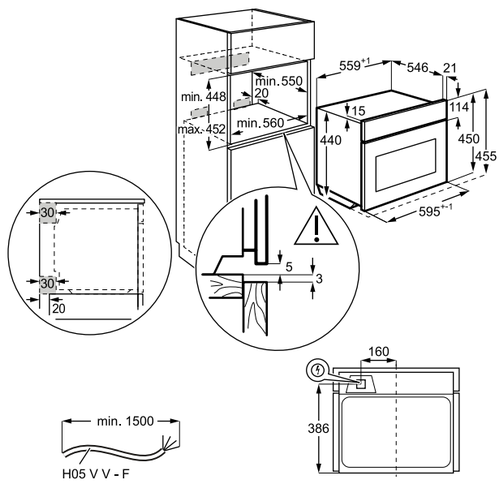
Underbench



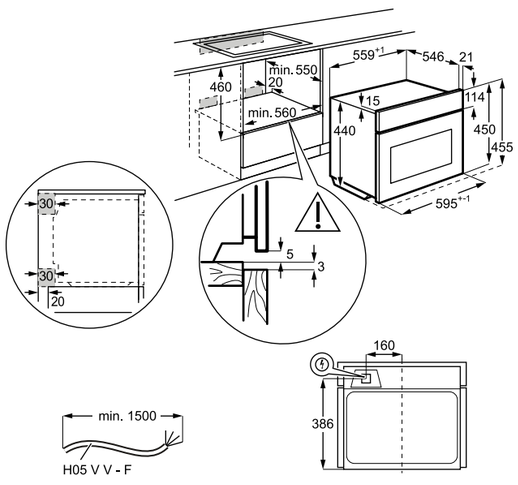
45cm Ovens

KVAAS21WX/ KVBAS21WX

Wall Mount

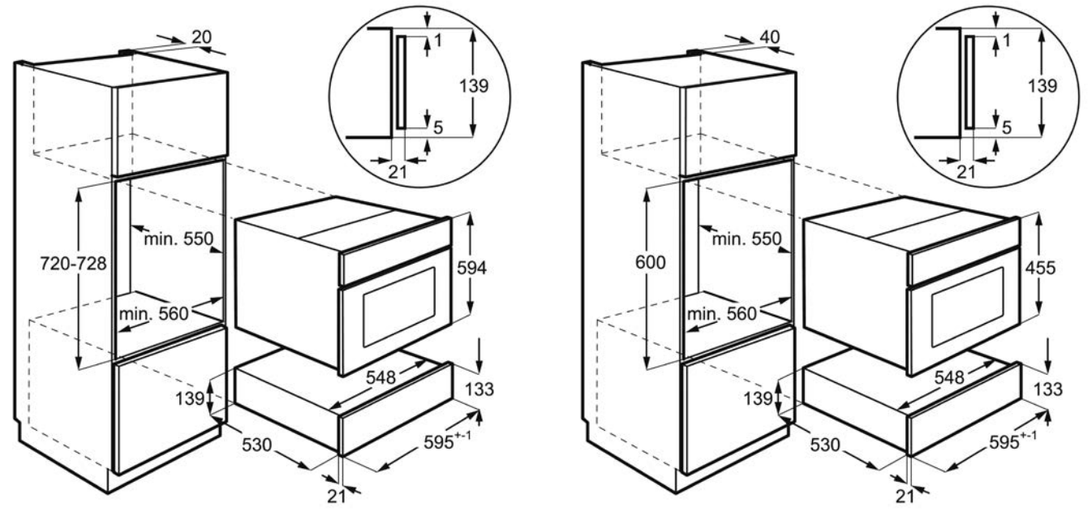


Underbench



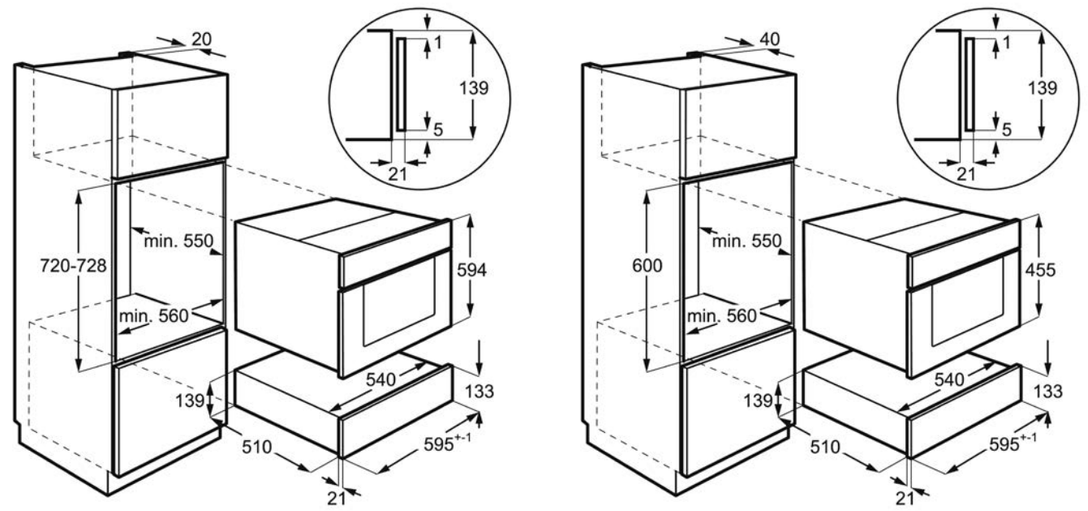
Warming Drawer with Ovens

KBD4X



Combi Vacuum Sealer Drawer with SousVide Ovens

KBV4X



Induction hobs

Heat on demand, for impeccable taste

SENSE Induction
hob range

Consistent results for great dishes, made easy.

Our SENSE induction hob range takes the guesswork out of cooking, with innovative sensor technologies offering a range of assisted cooking techniques, meaning you can create delicious food every time.

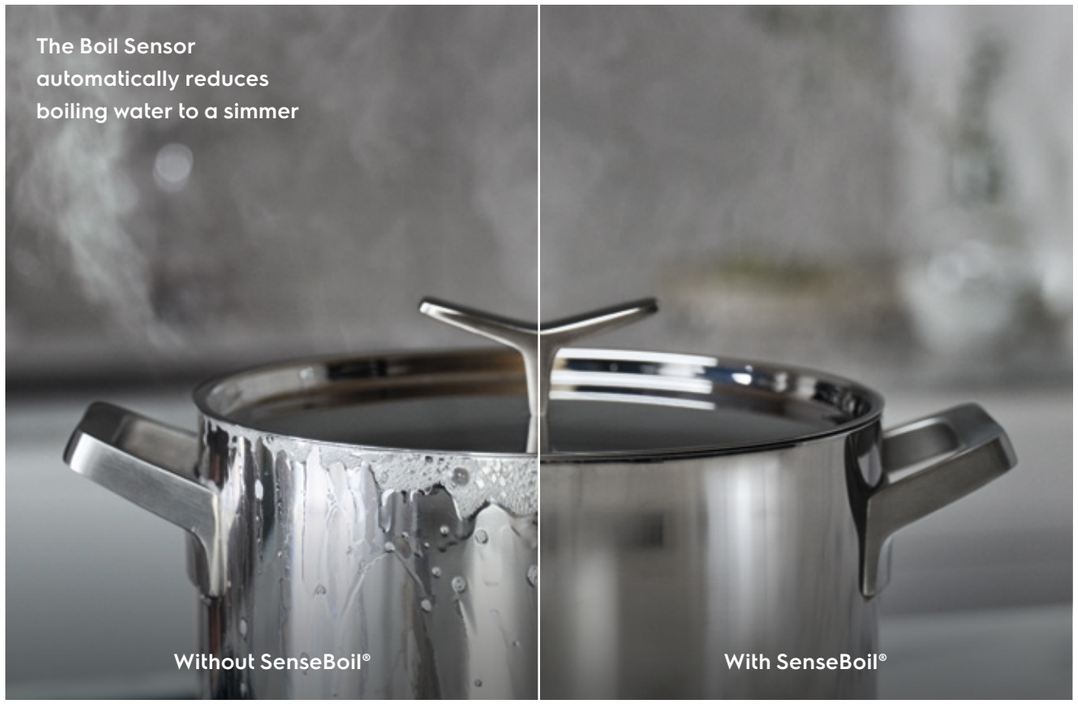
Effortless precision cooking with the SensePro® Induction Hob.
It lets you cook sous-vide, selecting the temperature accurately to the degree. But also it lets you choose rare, medium, well-done while sizzling a steak on in the pan.

Scan QR code to learn about SensePro® cooking

WORLD'S FIRST

The world's first hob with wireless and battery-less Food Sensor.
The SensePro® Induction Hob's wireless Food Sensor measures the core temperature for precise cooking.

Boil Sensor
The SenseBoil® Induction Hob detects when the water in your pan reaches boiling point and adjusts the temperature to a controlled simmer



Bridge/ MultiBridge.
With the Bridge Induction Hob, you can create several large areas to cook on with the Multiple Bridge function in our induction hob. Combined cooking zones share the same temperature and time settings. So you can use a variety of cookware, from planchas to roasting pots, at the same time.

Infisight ™ controls with color display
A total control with the easy-to-use touchscreens.

Hob2Hood®
Wirelessly links the hob to the hood, for automatic extraction

Direct access
Provide easy control over the hob

Child lock
Parents and carers can apply the child lock function to prevent little hands from operating the induction hob

PowerBoost
Get cooking faster with the PowerBoost function. It gives you an extra burst of energy for instantly reaching the highest temperatures

Watch our induction cooking overview video

Infinite cooking zones
Cleverly recognise different pan sizes and shapes and send heat into the base of each pan

Individual zone timers
Individual zone timers deliver accurate results for every meal

80cm SensePro® Induction Hob

EIS8648
HK$24,800

Features
- Wirless food sensor - measures the core temperature
- 4 infinite cooking zones
- Bridge function
- Hob2Hood® - based on the power selected on the hob, the hood will automatically adjust the extraction settings
- InfiSight™ controls with colour display
- Precise heat setting with 9 power levels
- Booster function
- CleverHeat™ - indicates three levels of residual heat
- Total connected load: 7,350W
- Country of origin: Germany

Tech info:
Built-in:
144 x 756 x 490 mm (HxWxD)
Dimensions:
44 x 780 x 520 mm (HxWxD)

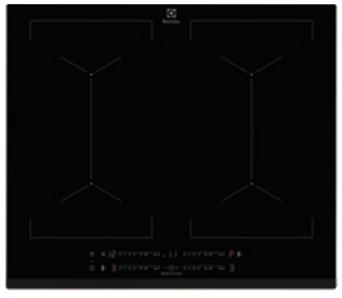
60cm MultiBridge Induction Hob

EIV644
HK$12,800

Features
- MultiBridge function
- 4 infinite cooking zones
- Direct Access - sliding touch control
- technology
- Precise heat setting with 14 power levels
- Booster function
- CleverHeat™ - indicates three levels of residual heat
- Child safety lock function
- Total connected load: 7,350W
- Country of origin: Germany

Tech info:
Built-in:
144 x 566 x 490 mm (HxWxD)
Dimensions:
44 x 590 x 520 mm (HxWxD)

70cm MultiBridge H2H Induction Hob

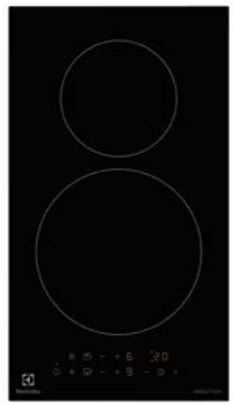


EIV744
HK$17,800

Features
- MultiBridge function
- 4 infinite cooking zones
- Hob2Hood® - based on the power selected on the hob, the hood will automatically adjust the extraction settings
- Direct Access - sliding touch control technology
- Precise heat setting with 14 power levels
- Booster function
- CleverHeat™ - indicates three levels of residual heat
- Child safety lock function
- Total connected load: 7,350W
- Country of origin: Germany

Tech info:
Built-in:
144 x 686 x 490 mm (HxWxD)
Dimensions:
44 x 710 x 520 mm (HxWxD)

29cm Touch Control Domino Hob



LIT30230C
HK$9,980

Features
- 2 cooking zones
- Direct touch control
- Precise heat setting with 9 power levels
- Booster function
- CleverHeat™ - indicates three levels of residual heat
- Child safety lock function
- Total connected load: 3,400W
- Country of origin: Italy

Tech info:
Built-in:
144 x 276 x 490 mm (HxWxD)
Dimensions:
44 x 290 x 520 mm (HxWxD)

60cm SenseBoil® Induction Hob

EIS62341
HK$14,800

Features
- SenseBoil® - boil-to-simmer function automatically adjusts the temperature
- 3 infinite cooking zones
- Bridge function
- Hob2Hood® - based on the power selected on the hob, the hood will automatically adjust the extraction settings
- Direct Access - sliding touch control technology
- Precise heat setting with 14 power levels
- Booster function
- CleverHeat™ - indicates three levels of residual heat
- Total connected load: 7,350W
- Country of origin: Germany

Tech info:
Built-in:
144 x 566 x 490 mm (HxWxD)
Dimensions:
44 x 590x 520 mm (HxWxD)

70cm Built-in Induction Hob

EHI7280BB
HK$7,980

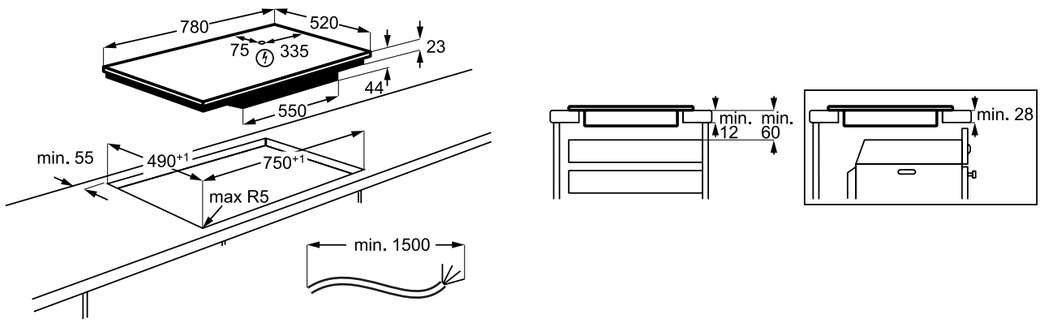
Features
- 2 cooking zones
- Direct touch control
- Precise heat setting with 14 power levels
- Booster function
- CleverHeat™ - indicates three levels of residual heat
- Child safety lock function
- Total connected load: 3,400W
- Country of origin: Asia

Tech info:
Built-in:
155 x 680 x 400 mm (HxWxD)
Dimensions:
55 x 700 x 420 mm (HxWxD)

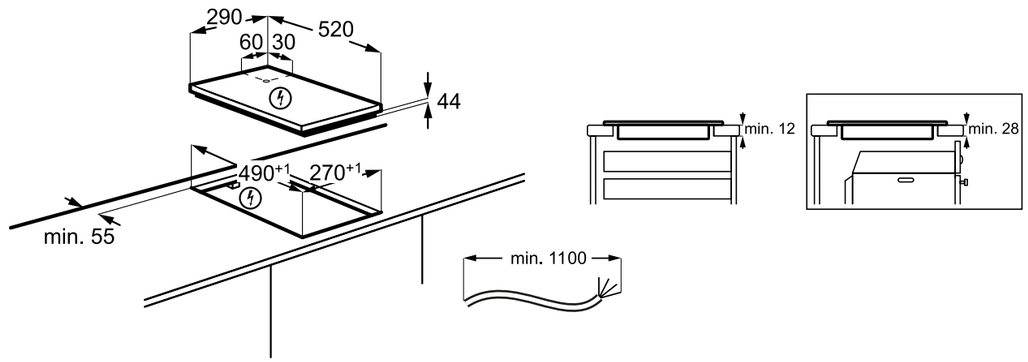
Induction Hobs

Model	EIS8648	EIV744	EIS62341	EIV644	LIT30230C	EHI7280BB
	80cm SensePro® Induction Hob	70cm MultiBridge H2H Induction Hob	60cm SenseBoil® Induction Hob	60cm MultiBridge Induction Hob	29cm Touch Control Domino Hob	70cm Built-in Induction Hob
Hob Features						
Number Of Cooking Zones	4	4	3	4	2	2
Control Position	Front Right	Right/Left	Front Right	Front Middle	Front Middle	Front Middle
Control Type	TFT Slider	Slider Touch	Slider Touch	Slider Touch	Touch	Touch
Residual Heat/ Indicators	o / 3 Steps	o / 3 Steps	o / 3 Steps	o / 3 Steps	o / 3 Steps	o / 3 Steps
Electronic Timer	1-99 Mins	1-99 Mins	1-99 Mins	1-99 Mins	1-99 Mins	1-99 Mins
Hob-Hood Connection	o	o	o	-	-	-
Food Sensor	o	-	-	-	-	-
Child Lock	o	o	o	o	o	o
Auto Cutoff	o	o	o	o	o	o
No of Booster Zones	4	4	3	4	2	2
Power Level	9	14	14	14	9	14
Automatic Heat Up	o	o	o	o	o	o
Pot Sensors	o	o	o	o	o	o
Zone Specification						
Front Middle Spec	I/Booster	-	-	-	-	-
Front Middle Rating (kW)	1.4/2.5	-	-	-	-	-
Front Middle Diameter (mm)	145	-	-	-	-	-
Front Spec	-	-	-	-	I/Booster	-
Front Rating (kW)	-	-	-	-	2.3/3.4	-
Front Diameter (mm)	-	-	-	-	210	-
Rear Spec	-	-	-	-	I/Booster	-
Rear Rating (kW)	-	-	-	-	1.4/2.5	-
Rear Diameter (mm)	-	-	-	-	145	-
Front Left Spec	I/Booster	I/Booster	I/Booster	I/Booster	-	-
Front Left Rating (kW)	2.3/3.2	2.3/3.2	2.3/3.2	2.3/3.2	-	-
Front Left Diameter (mm)	210	210	210	180x210	-	-
Front Right Spec	-	I/Booster	I/Booster	I/Booster	-	-
Front Right Rating (kW)	-	2.3/3.2	1.8/2.8/3.5/3.7	2.3/3.2	-	-
Front Right Diameter (mm)	-	210	180/280	180x210	-	-
Rear Left Spec	I/Booster	I/Booster	I/Booster	I/Booster	-	-
Rear Left Rating (kW)	2.3/3.2	2.3/3.2	2.3/3.2	2.3/3.2	-	-
Rear Left Diameter (mm)	210	210	210	180x210	-	-
Rear Right Spec	I/Booster	I/Booster	-	I/Booster	-	-
Rear Right Rating (kW)	2.3/3.6	2.3/3.2	-	2.3/3.2	-	-
Rear Right Diameter (mm)	240	210	-	210	-	-
Left Spec	-	-	-	-	-	I/Booster
Left Rating (kW)	-	-	-	-	-	2.0/3.2
Left Diameter (mm)	-	-	-	-	-	210
Right Spec	-	-	-	-	-	I/Booster
Right Rating (kW)	-	-	-	-	-	2.0/3.2
Right Diameter (mm)	-	-	-	-	-	210
Electrical Connection						
Total Rating (Max.) (kW)	7.35	7.35	7.35	7.35	3.4	3.4
Voltage (V)	220-240	220-240	220-240	220-240	220	220
Cord Length (M)	1.5	1.5	1.5	1.5	1.1	1.5
Fuse Rating (A)	32 (Single Phase)	32 (Single Phase)	32 (Single Phase)	32 (Single Phase)	20 (Single Phase)	20 (Single Phase)
Appliance Dimensions						
Height (mm)	44	44	44	44	44	55
Width (mm)	780	710	590	590	290	700
Depth (mm)	520	520	520	520	520	420
Net Weight (kg)	12.1	12.3	11.2	11.5	5.5	8
Aperture Dimensions						
Height (mm)	44+100	44+100	44+100	44+100	44+100	55+100
Width (mm)	756 With Corner Radius	686 With Corner Radius	566 With Corner Radius	566 With Corner Radius	276 With Corner Radius	680 With Corner Radius
Depth (mm)	490 With Corner Radius	490 With Corner Radius	490 With Corner Radius	490 With Corner Radius	490 With Corner Radius	400 With Corner Radius
Colour Options						
Bevelled	Y/Side	Y/Side	Y/Side	Y/Side	Y/Side	-
Glass Color	Dark Gray	Black	Black	Black	Black	Black
Country Of Origin	Germany	Germany	Germany	Germany	Italy	Asia

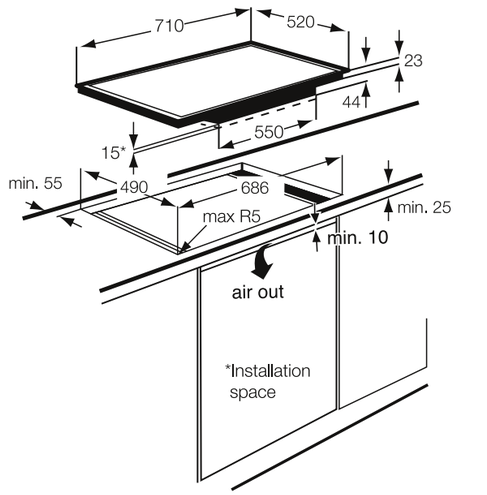
EIS8648



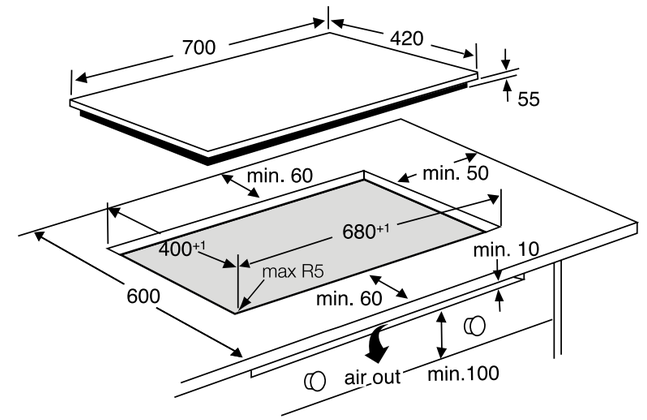
LIT30230C



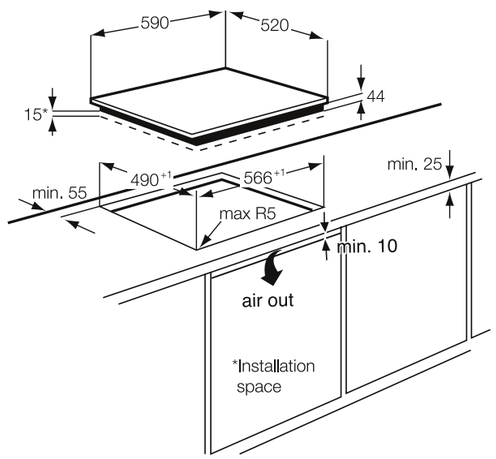
EIV744



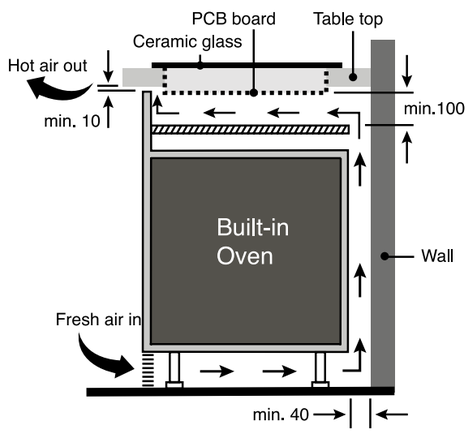
EHI7280BB



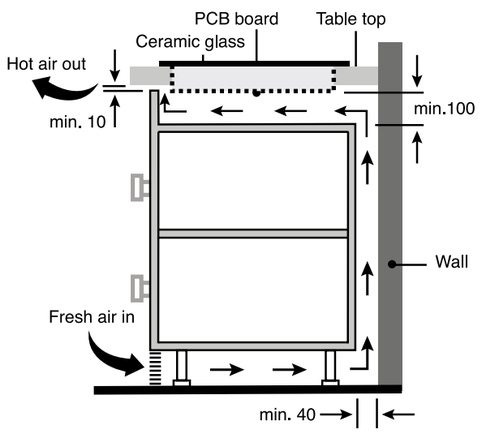
EIS62341 / EIV644



Induction hob over an oven



Induction hob over a drawer



Electrolux and the environment

Our approach to sustainability is integrated into our company purpose 'Shape living for the better'. Our purpose reinforces the fact that sustainability is a top priority throughout Electrolux, along with creating more sustainable and enjoyable experiences for our customers.

Electrolux has been named Industry Leader in the Household Durables category in the Dow Jones Sustainability World Index (DJSI World). 2018 not only marked the twelfth consecutive year that Electrolux gained this recognition, but we also received the Gold Class award, given to only 1% of the top performing companies within each industry.

Follow our journey at electroluxgroup.com/sustainability

MEMBER OF Dow Jones Sustainability Indices In Collaboration with RobecoSAM

ROBECOSAM Sustainability Award Gold Class 2018

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Intertek

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